IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

APPLICANT:	Mohamed Alam
SERIAL NO.:	10/046,061
FILED:	January 11, 2002
EXAMINER:	Corbin, Arthur L.
GROUP ART UNIT:	1761
MAILING DATE OF ACTION:	January 20, 2006
TITLE:	COMPOSITION AND PROCESS FOR CLEANING AND DISINFECTING FOOD PRODUCTS

SECTION 132 DECLARATION

I, John Bonnes, hereby declare:

I am a chemist with more than 15 years experience in chemical laboratory analysis of food for Ameritech Laboratories of 128-17 20th Avenue, College Point, NY 11356.

I have performed laboratory work for Mohamed Alam for over ten years, analyzing and testing his "Clean-a-Meal" product.

I tested the Clean a Meal product which is the subject of his patent application on various meats and foods, upon which the present regular examinable patent is based.

The specific composition (components and amounts) used for the "Clean-a-Meal" Recipe, as required by the Examiner in the Office Action dated January 20, 2006 is as follows:

In the study comparing Clean-A-Meal to the Cooking of India recipes, the following is the formula for the Cooking of India material: ¼ cup of fresh Lemon Juice, 1/3 cup of Cider Vinegar, 1 tablespoon of Tumeric, 4 teaspoons of Salt. This was derived from the recipe on page 43 of India book. These include 4 of the 5 materials in Clean-A-Meal. The materials were mixed together until a homogenous solution was achieved, and then used in the same manner as Clean-A-Meal in the study. While other

levels and combinations of these four ingredients could have been used, the published amounts probably represent the most typical amounts used in this type of recipe.

As noted in my prior Declaration dated August 19, 2005 and filed October 3, 2005, I am again attaching copies of studies I have conducted in response to the examiner's obviousness rejection, specifically, where the examiner states, at Paragraph 7 of the Office Action of June 3, 2005, that "[t]here is no comparison presented between applican'ts invention and the closest prior art reference..." I have taken the closest prior art reference cited by the examiner, to wit "Recipes: The Cooking of India" and done laboratory research testing and comparing the materials taught by the claims of the present invention compared to the materials taught by the reference, "Recipes: The Cooking of India".

The results of the laboratory effectiveness studies I conducted are presented in the herewith attached reports. I compared the effectiveness of the present invention, Clean a Meal, with the composition cited in "Recipes: The Cooking of India", page 43, herewith attached as an exhibit. This study, similar to previous ones, gives 1-inch square by quarter-inch-thick food test pieces a bacterial load by treating with solutions containing bacteria. Separate comparison groups of the bacterially-loaded food test pieces were then treated with Clean-A-Meal and with a solution prepared in accordance with "Recipes: The Cooking of India". After a two-hour time period during which the test food pieces were undisturbed, the pieces were rinsed quickly to remove the treatment and then examined for microbial load. The comparative samples were run in sets of five for each of 5 different bacterial organisms and at both high and low load for both of the treatment solutions. Test foods used were beef, chicken and salmon.

The attached sheets of results illustrate that the solution of "Recipes: The Cooking of India" is generally only about one half as effective as the Clean-A-Meal solution.

The columns on the attached results sheets labelled "Clean-A-Meal", "Indian Recipe" and "Control" set forth the actual microbiological counts. The columns labelled

"% reduct" sets forth the percent reduction in microbiological counts when compared to the control sample. The final column, labelled "IR/CAM" sets for the ratio of the reduction in counts for IR [Indian Recipe] treated samples to the CAM [Clean-A-Meal] treated samples. The numerical results show the Indian Recipe treatment to be about half as effective as the present invention, Clean-A-Meal.

I further declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the application or any patent issuing thereon.

John Bonnes 6/1/06

Dated: June 1, 2006

PAT132

AMERITECH LABORATORIES

128-17 20th Ave.
COLLEGE POINT, N.Y. 11356
718-461-0475 ph. 718-461-0187 fax
www.ameritechlabs.com

12-May-2006

To: Mr. Alfred M. Walker

Re: Clean-A-Meal Patent

Attached is the reply regarding the formula used in the comparison of Clean-A-Meal to the Recipe's Of India material.

John Bonnes

AMERITECH LABORATORIES

128-17 20th Ave. r
COLLEGE POINT, N.Y. 11356
718-461-0475 ph, 718-461-0187 fax
www.ameritechlabs.com

12-May-2006

To: Mr. Mohammed Alam

In the study comparing Clean-A-Meal to the Cooking of India Recipes, the following is the formula for the Cooking of India material.

1/4 cup of fresh Lemon Juice
1/3 cup of Cider Vinegar
1 tablespoon of Tumeric
4 teaspoons of Salt

This was derived from the recipe on page 43 of the Cooking of India book. These include 4 of the 5 materials in Clean-A-Meal. The materials were mixed together until a homogenious solution was achieved. and then used in the same manner as Clean-A-Meal in the study. While other levels and combinations of these four ingredients could have been used, the published amounts probably represent the most typical amounts used in this type of recipe.

John Bonnes

RECEIVED
CENTRAL FAX CENTER

OCT 0 3 2005

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

APPLICANT:	Mohamed Alam
SERIAL NO.:	10/046,061
FILED:	January 11, 2002
EXAMINER:	Corbin, Arthur L.
GROUP ART UNIT:	1761
MAILING DATE OF ACTION:	October 15,2004
TITLE:	COMPOSITION AND PROCESS FOR CLEANING AND DISINFECTING FOOD PRODUCTS

SECTION 132 DECLARATION

I, John Bonnes, hereby declare:

I am a chemist with more than 15 years experience in chemical laboratory analysis of food for Ameritech Laboratories of 128-17 20th Avenue, College Point, NY 11356.

I have performed laboratory work for Mohamed Alam for over ten years, analyzing and testing his "Clean-a-Meal" product.

I tested the Clean a Meal product which is the subject of his patent application on various meats and foods, upon which the present regular examinable patent is based.

I am attaching copies of studies I have conducted in response to the examiner's obviousness rejection, specifically, where the examiner states, at Paragraph 7 of the Office Action of June 3, 2005, that "[t]here is no comparison presented between applican'ts invention and the closest prior art reference..." I have taken the closest prior art reference cited by the examiner, to wit "Recipes: The Cooking of India" and done laboratory research testing and comparing the materials taught by the claims of the present invention compared to the materials taught by the reference, "Recipes: The Cooking of India".

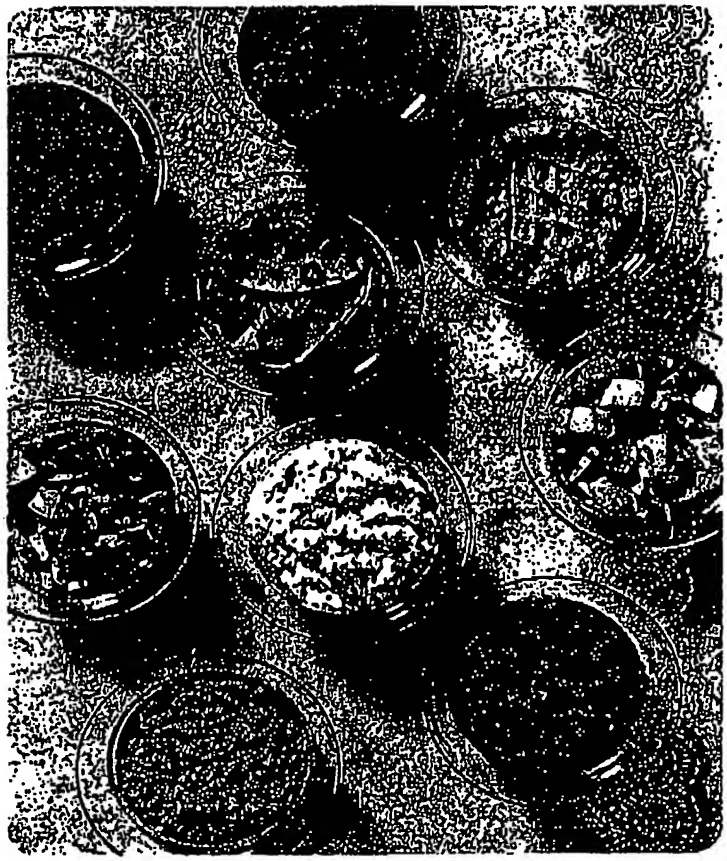
I further declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the application or any patent issuing thereon.

John Bonnes

Dated: August 19, 2005

PAT132

Recipes: The Cooking of India



Foods of the World

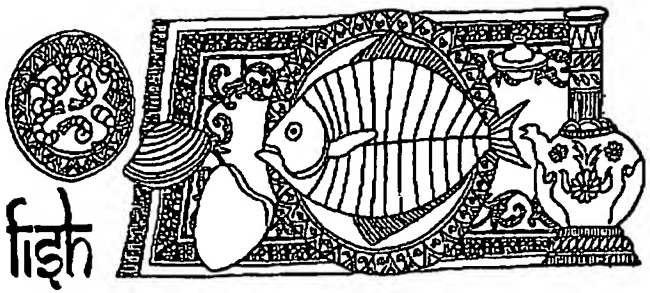
TIME LIFE BOOKS

Recipes: The Cooking of India

Contents

Foods of the World

TIME-LIFE BOOKS, NEW YORK



Jhinga Kabab

FRIED SHRIMP CAKES

To make 6 three-inch cakes

1 pound uncooked shrimp, shelled, deveined and finely chopped
1 cup finely chopped onions
2 tablespoons scraped, finely chopped fresh ginger root
2 tablespoons finely chopped fresh coriander *(cilantro)*
1 tablespoon finely chopped fresh mint
¼ cup soft fresh crumbs made from homemade-type white bread, pulverized in a blender or shredded with a fork
2 teaspoons salt
Freshly ground black pepper
1 egg
¼ cup fresh lemon juice
¼ cup *besan* (chick-pea flour)
1 teaspoon ground coriander
⅛ teaspoon ground hot red pepper
¼ cup cold water
3 tablespoons *ghee (page 7)*
1 lemon, quartered

Combine the shrimp, onions, ginger root, fresh coriander, mint, bread crumbs, 1 teaspoon of the salt and a liberal grinding of black pepper in a deep bowl, and turn them about with a spoon until thoroughly mixed. Add the egg and lemon juice, and knead vigorously with both hands, then beat with the spoon until the mixture is smooth. Marinate uncovered at room temperature for 20 to 30 minutes.

Meanwhile, make a smooth, thick batter of the chick-pea flour, ground coriander, red pepper, water and the remaining teaspoon of salt by stirring them together with your fingers or a spoon.

In a heavy 10- to 12-inch skillet, heat the *ghee* over moderate heat until a drop of water flicked into it sputters instantly. Divide the shrimp mixture into 6 equal portions and shape each one into a round, flat cake about 3 inches in diameter and ¾ inch thick.

With a pastry brush or your fingers, spread the batter on both sides of each shrimp cake. Fry the cakes in the hot *ghee* for 5 or 6 minutes on each side, until they are a delicate golden brown.

Transfer the cakes to a heated platter, squeeze a little lemon juice on each one, and serve at once.

Jhinga Patia (Parsi)

CURRIED SHRIMP WITH LEMON AND TOMATOES

To serve 4

2 pounds jumbo shrimp (12 to 15 to the pound)
¼ cup fresh lemon juice
⅓ cup cider vinegar
1 teaspoon ground cumin
1 teaspoon turmeric
½ teaspoon ground hot red pepper
½ teaspoon fresh ground black pepper
4 teaspoons salt
¼ cup vegetable oil
1 teaspoon black mustard seeds
2 tablespoons scraped, finely chopped fresh ginger root
1 tablespoon finely chopped garlic
1 cup finely chopped onions
6 medium-sized fresh, ripe tomatoes, washed, cored and coarsely chopped, or substitute 2 cups chopped, drained canned tomatoes
2 tablespoons imported jaggery, or substitute dark-brown sugar combined with dark molasses *(page 116)*
3 tablespoons finely chopped fresh coriander *(cilantro)*
3 tablespoons chopped, seeded hot green chili *(caution: see page 4)*

Carefully shell the shrimp, but leave the last shell segment and the tail attached. Devein the shrimp by making a shallow incision down the back with a small, sharp knife and lifting out the black or white intestinal vein with the point of the knife. Wash the shrimp under cold running water and pat them dry with paper towels.

Combine the lemon juice, vinegar, cumin, turmeric, hot red pepper, black pepper and 3 teaspoons of the salt in a deep bowl, and stir until they are well blended. Drop in the shrimp and turn them about with a large spoon until they are evenly coated with the lemon-and-spice mixture. Set aside at room temperature to marinate for about 30 minutes, turning and stirring the shrimp occasionally.

In a heavy 10- to 12-inch skillet, heat the vegetable oil over moderate [illegible] until a light haze forms above it. Stir in the mustard seeds and immediately add the ginger, garlic, onions and the remaining teaspoon of salt. Turning and lifting the ingredients constantly, fry for 7 or 8 minutes, until the onions are soft and golden brown. Watch carefully for any sign of burning and regulate the heat accordingly.

Drain the marinade from the shrimp into the skillet, add the tomatoes and stir for 3 minutes. Then add the jaggery or brown-sugar mixture and the coriander. Drop in the shrimp and turn them in the sauce until they are coated on all sides. Then sprinkle the fresh chili on top, partially cover the skillet, and cook over medium heat for 3 or 4 minutes, until the shrimp are pink and firm to the touch.

To serve, transfer the entire contents of the skillet to a deep heated platter or bowl.

Ameritech Laboratories

12817 20th Ave.
College Point, NY 11356
718-461-0475 PHONE
718-461-0187 FAX

Study of the comparison of the effectiveness of Clean-A-Meal and Indian Cookbook Recipe for reducing microbiological load on foods.

This study is similar to previous studies in which pieces of food (1 inch square by approximately ¼ inch) are treated with bacterial solutions to give them a bacterial load.
The pieces are then treated with either Clean-A-Meal or a solution prepared in accordance with "Recipes: The Cooking of India". The pieces are allowed to sit undisturbed for 2 hours, given a quick rinse to remove the treatment and then examined for microbiological load. The samples were run in sets of five for each of 5 different organisms and at both high and low load for both of the treatment solutions. The foods used were beef, chicken and salmon.

The attached sheets contain the results of the microbiological tests. The colums labelled "Clean-A-Meal", "Indian Recipe" and "Control" contain the actual microbiological counts. The colums labelled "% reduct" show the percent reduction in microbiological counts when compared to the control sample. The final column labelled "IR/CAM" is the ratio of the reduction in counts for recipe treated samples to the CAM treated samples.

From these results it cam be seen that the Recipe solution is generally only aout one half as good as the Clean-A-Meal solution.

John Bonnes
Ameritech Labs.

Results: 521108

1

BEEF -- High Level

E. Coli

Sample #	Control	Clean-a- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	4430000	41900	99.1	1660000	62.5	63.1
2	4210000	27000	99.4	1950000	53.7	54.0
3	4070000	49000	98.8	1120000	72.5	73.4
4	3730000	11500	99.7	1970000	47.2	47.3
5	4290000	16900	99.6	2330000	45.7	45.9
avg	4146000	29260	99.3	1806000	56.3	58.7

Listeria

1	3350000	110000	96.7	1850000	44.8	46.3
2	3150000	78800	97.5	1640000	36.4	37.3
3	3620000	115000	96.8	2210000	39.0	40.2
4	3530000	72000	98.0	1820000	48.4	49.5
5	3260000	44400	98.6	1560000	52.1	52.9
avg	3382000	84040	97.5	1816000	44.1	45.2

Salmonella

1	2040000	59200	97.1	901000	51.4	53.0
2	1970000	39300	98.0	939000	52.3	53.4
3	1840000	50300	97.3	1030000	41.6	42.8
4	2130000	58300	97.3	1260000	40.8	42.0
5	2260000	62000	97.3	1150000	49.1	50.5
avg	2048000	53820	97.4	1056000	47.1	48.3

521108
2

Staphylococcus

	Control	Clean-a- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	1660000	28700	98.3	817000	50.8	51.7
2	1690000	34000	98.0	783000	53.7	54.8
3	1740000	44200	97.5	646000	62.9	64.5
4	1650000	39600	97.6	891000	46.0	47.1
5	1610000	32100	98.0	926000	42.5	43.4
avg	1670000	35720	97.9	812400	51.2	52.3

Clostridium

1	2710000	55000	98.0	1780000	34.3	35.0
2	2760000	78000	97.2	1630000	40.9	42.1
3	2640000	93000	96.5	1510000	42.8	44.4
4	2700000	87400	96.8	1640000	39.3	40.6
5	2730000	82600	97.0	1420000	48.0	49.5
avg	2708000	79200	97.1	1596000	41.1	42.3

521108

3

BEEF – Low Level

E. Coli

Sample #	Control	Clean-a- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	342000	7830	97.7	278000	18.7	19.2
2	335000	2230	99.3	125000	62.7	63.1
3	341000	4300	98.7	195000	42.8	43.4
4	352000	1970	99.4	114000	67.6	68.0
5	363000	6120	98.3	189000	47.9	48.8
avg	346600	4490	98.7	180200	48.0	48.5

Listeria

1	372000	8300	97.8	244000	34.4	35.2
2	354000	3410	99.0	208000	41.2	41.6
3	383000	8790	97.7	219000	42.8	43.8
4	383000	7560	98.0	233000	39.2	40.0
5	379000	5680	98.5	197000	48.0	48.8
avg	374200	6748	98.2	220200	41.1	41.9

Salmonella

1	344000	8080	97.7	226000	34.3	35.1
2	345000	4560	98.7	164000	52.5	53.2
3	331000	3420	99.0	147000	55.6	56.2
4	325000	3700	98.9	114000	64.9	65.7
5	371000	2450	99.3	193000	48.0	48.3
avg	343200	4442	98.7	168800	51.1	51.7

521108

4

Staphylococcus

	Control	Clean-a-Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	492000	5400	98.9	193000	60.8	61.4
2	498000	9100	98.2	185000	62.9	64.0
3	504000	9300	98.2	114000	77.4	78.8
4	522000	8200	98.4	219000	58.0	59.0
5	496000	7100	98.6	239000	51.8	52.6
avg	502400	7820	98.4	190000	62.2	63.2

Clostridium

1	432000	4350	99.0	243000	43.8	44.2
2	452000	7230	98.4	274000	39.4	40.0
3	442000	7500	98.3	206000	53.4	54.3
4	462000	7010	98.5	256000	44.6	45.3
5	434000	7500	98.3	165000	62.0	63.1
avg	444400	6718	98.5	228800	48.6	49.4

521108

5

CHICKEN – High Level

E. Coli

Sample #	Control	Clean-a- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	4220000	39200	99.1	1590000	62.3	62.9
2	4200000	25400	99.4	1930000	54.0	54.4
3	4310000	66500	98.5	1190000	72.4	73.5
4	4140000	13900	99.7	2190000	47.1	47.3
5	4160000	15600	99.6	2270000	45.4	45.6
avg	4206000	32120	99.2	1834000	56.3	56.7

Listeria

1	3550000	121000	96.6	1970000	44.5	46.1
2	3320000	73000	97.8	1730000	36.4	37.2
3	3410000	107000	96.9	2080000	39.0	40.3
4	3340000	57000	98.3	1710000	48.8	49.6
5	3390000	43000	98.7	1630000	51.9	52.6
avg	3402000	80200	97.7	1824000	44.1	45.2

Salmonella

1	1940000	42300	97.8	852000	51.4	52.6
2	1920000	36700	98.1	910000	52.6	53.6
3	1990000	66200	96.7	1110000	41.6	43.1
4	1840000	22300	98.8	1080000	41.3	41.8
5	1870000	22700	98.8	961000	48.6	49.2
avg	1912000	38040	98.0	982600	47.1	48.1

521108

Staphylococcus

	Control	Clean-a- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	1940000	19000	99.0	953000	50.9	51.4
2	1990000	23100	98.8	924000	53.6	54.2
3	2030000	32400	98.4	755000	62.8	63.8
4	1990000	67000	96.6	1060000	46.7	48.4
5	2060000	42300	97.9	1180000	42.7	43.6
avg	2002000	36760	98.2	974400	61.3	52.3

Clostridium

1	2580000	55900	97.8	1690000	34.5	35.3
2	2480000	32400	98.7	1460000	41.1	41.7
3	2570000	36000	98.6	1470000	42.8	43.4
4	2530000	44500	98.2	1460000	42.7	43.5
5	2550000	28900	98.9	1330000	47.8	48.4
avg	2542000	39540	98.4	1480000	41.8	42.4

521108

7

CHICKEN -- Low Level

E. Coli

Sample #	Control	Clean-e- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	911520	68500	92.7	435000	52.3	56.4
2	890400	27000	97.0	541000	39.2	40.5
3	913720	12300	98.7	300000	67.2	68.1
4	869400	27000	96.9	469000	46.1	47.5
5	898560	15000	98.3	367000	59.2	60.2
avg	896720	29560	96.7	422400	52.8	54.5

Listeria

1	809400	46700	94.2	315000	61.1	64.8
2	783600	23400	96.9	412000	48.0	47.5
3	777480	13400	98.3	489000	37.1	37.8
4	754840	34000	95.5	354000	53.1	55.6
5	772920	16500	97.9	426000	45.0	46.0
avg	775648	26800	96.6	399000	48.5	50.3

Salmonella

1	632440	11400	98.2	127000	79.9	81.4
2	625920	23700	96.2	368000	41.2	42.8
3	656700	21000	96.8	256000	61.0	63.0
4	614560	16000	97.4	432000	29.7	30.5
5	613360	12300	98.0	350000	42.9	43.8
avg	628596	16880	97.3	306600	51.0	52.3

521108
B

Staphylococcus

	Control	Clean-e- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	597520	22300	96.3	245000	59.0	61.3
2	616900	15300	97.5	324000	47.5	48.7
3	621180	12000	98.1	404000	35.0	35.7
4	612920	23000	96.2	302000	50.7	52.7
5	630360	16900	97.3	165000	73.8	75.9
avg	615776	17900	97.1	288000	53.2	54.8

Clostridium

1	448920	12400	97.2	345000	23.1	23.8
2	436480	7630	98.3	278000	36.3	37.0
3	447180	9850	97.8	79800	82.2	84.0
4	435160	8320	98.1	182000	58.2	59.3
5	448800	14300	96.8	243000	45.9	47.4
avg	443308	10500	97.6	225560	49.1	50.3

521108

9

SALMON -- High Level

E. Coli

Sample #	Control	Clean-a- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	3050000	40700	98.7	1660000	45.6	46.2
2	4020000	23000	99.4	2650000	34.1	34.3
3	4070000	49000	98.8	2230000	45.2	45.8
4	3900000	29100	99.3	1980000	49.2	49.6
5	3880000	12100	99.7	2340000	39.7	39.8
avg	3784000	30780	99.2	2172000	42.8	43.1

Listeria

1	3710000	108000	97.1	1850000	50.1	51.6
2	3570000	76500	97.9	1640000	36.4	37.2
3	3760000	122000	96.8	2190000	41.8	43.2
4	3690000	73200	98.0	1810000	50.9	52.0
5	3740000	35000	99.1	1570000	58.0	58.6
avg	3694000	82940	97.8	1812000	47.5	48.5

Salmonella

1	2250000	88100	96.0	903000	51.4	53.6
2	2290000	67000	97.1	940000	59.0	60.7
3	2380000	79000	96.7	1020000	41.6	43.0
4	2430000	57300	97.6	1250000	48.6	49.7
5	2210000	84000	96.2	1170000	47.1	48.9
avg	2312000	76280	96.7	1056800	49.5	51.2

521108

10

Staphylococcus

	Control	Clean-e- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	1460000	75000	94.9	762000	47.8	50.4
2	1540000	32000	97.9	654000	57.5	58.8
3	1510000	24000	98.4	940000	37.7	38.4
4	1460000	15100	99.0	432000	70.4	71.1
5	1600000	30000	98.1	336000	79.0	80.5
avg	1514000	35220	97.7	624800	58.6	59.8

Clostridium

1	2920000	87000	97.0	1040000	64.4	66.4
2	2850000	65000	97.7	1560000	45.3	46.3
3	2970000	54000	98.2	1320000	55.6	56.6
4	2880000	21000	99.3	970000	66.3	66.8
5	2780000	58000	97.9	1140000	59.0	60.2
avg	2880000	67000	98.0	1206000	58.1	59.3

521108
11

SALMON -- Low Level

E. Coli

Sample #	Control	Clean-a- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	552000	6200	98.9	301000	45.5	46.0
2	505000	7900	98.4	340000	32.7	33.2
3	496000	8300	98.3	204000	58.9	59.9
4	507000	10900	97.9	173000	65.9	67.3
5	521000	5700	98.9	357000	31.5	31.8
avg	516200	7800	98.5	275000	46.9	47.6

Listeria

1	334000	12000	96.4	245000	26.6	27.6
2	338000	3820	98.9	189000	44.1	44.6
3	324000	10100	96.9	204000	37.0	38.2
4	340000	5600	98.4	104000	69.4	70.6
5	331000	10500	96.8	256000	22.7	23.4
avg	333400	8404	97.5	199600	40.0	40.9

Salmonella

1	291000	4300	98.5	110000	62.2	63.1
2	300000	5410	98.2	185000	38.3	39.0
3	286000	1840	99.4	205000	28.3	28.5
4	305000	6780	97.8	142000	53.4	54.7
5	294000	9300	96.8	158000	46.3	47.8
avg	295200	5526	98.1	160000	45.7	46.6

521108

12

Staphylococcus

	Control	Clean-e- Meal	% reduct	Indian Recipe	% reduct	IR/CAM
1	567000	2310	99.6	329000	42.0	42.1
2	561000	12700	97.7	105000	81.3	83.2
3	552000	9100	98.4	230000	58.3	59.3
4	580000	11800	98.0	170000	70.7	72.2
5	573000	13400	97.7	356000	37.9	38.8
avg	566800	9862	98.3	238000	58.0	59.1

Clostridium

1	407000	9900	97.6	285000	30.0	30.7
2	409000	11600	97.2	321000	21.5	22.1
3	395000	14300	96.4	104000	73.7	76.4
4	417000	2340	99.4	224000	46.3	46.5
5	400000	13500	96.6	198000	50.5	52.3
avg	405600	10328	97.4	226400	44.4	100.0